



Merchants Road, Hotwells, Bristol, BS8 4PZ
0117 9272229 – info@the-pumphouse.com



**Wedding and function packages
for exclusive hire**

www.the-pumphouse.com



The Pump House is an historic public house situated in Hotwells on Bristol Harbour. It was built around 1870 as a Hydraulic Pumping House to provide power to the bridges and machines of Bristol Harbour. This grade II listed building was converted into a public house in 1982.

It's prime waterside location and striking Victorian architecture make The Pump House an ideal venue for your wedding or event. The warm, friendly atmosphere and attentive, professional service will ensure that you and your guests have a relaxed and enjoyable day. The layout and location of the Pump House means that there are endless possibilities that can be explored to make your day even more special. Please do not hesitate to ask and we will endeavour to provide.

The culinary style is predominantly British with influences from the continent. Everything is prepared on site, from bread to ice cream. Food is locally sourced and organic where possible. The award-winning chef, proprietor Toby Gritten (formally of Bells Diner and The Albion) will ensure that your catering requirements are fulfilled and will exceed expectations.

Our menus can be tailored to suit your needs. There is a range of options available including: set price dinners, fork buffets, hot buffets, barbecues, hog roasts (subject to availability) and canapés.

Venue Magazine's 'restaurant of the year' 2007
Five stars *** Bristol Evening Post**

Facilities

The Mezzanine Restaurant

This light and airy space, with its solid oak floors and wooden beams has the capacity for a maximum of 70 guests (seated), more if you were looking for something less informal. The restaurant can also be used as a lounge, upstairs bar or buffet service area.

The Bar

A large spacious area, decorated with a traditional Victorian colour scheme the bar is separated into different sections and levels. Therefore the space can be utilised for a number of different purposes; dance floor, serving area, sit down meal, stage or lounge area. The capacity is 100 people seated.

The Waterside Terrace

The outside area, with a 100 person capacity, is split into a raised decked area and front terrace, overlooking the river. The outside space can be partly or entirely covered by a marquee (see extras section). There is a private, off-road car park, exclusive for guests.

Extras

A canopy or marquee can be hired for outside incorporating red carpet events, boat trips (arrival by yacht, ferry or harbour trips) as well as outdoor heaters, specialist lighting and effects, installations, balloons, florists, entertainment, etc, please enquire with consultation. You (The Client) may decorate the premises at the discretion of The Pump House with whatever you feel most appropriate, although we do ask any decoration to be removed on the night after your event so we are ready for our normal working the day after.

DJs and Bands

A Low level of bass is required as we are in a residential area. Live music must stop at 11:00pm. We ask that you use one of our own, recommended DJs or Bands, which we can organise for you if required. We have an in house system that plays IPod's, you may wish to bring your own and set up your very own "Wedding Playlist". A sound check is required to be completed with our duty manager present. At any time live music or a DJ is playing the doors must remain closed.

Your personal Wedding Co-ordinator

You will be provided with a wedding co-ordinator - Kate. She will meet to discuss your requirements, liaise with staff and yourselves and organise any extras if you desire.

Minimum spend

To have exclusive use of The Pump House or part of it we do not charge a one off hire fee. We ask that your booking spends a minimum amount of money, this varies from day to day / month to month, however, there is not a minimum spend to have part of an area reserved. Your food, drink and service charge totals can be counted towards your minimum spend. Please call or e-mail our Events Co-ordinator Kate who will happily go through our minimum spend structure with you.

Reservation

To reserve The Pump House we require a £250.00 (non refundable – non transferable) reservation fee, your wedding planning & administration is also taken into consideration within this fee.

Deposit and payment

The £250.00 reservation fee is payable upon booking your function. Once your costings and final invoice has been agreed we ask that full payment is due 2 weeks prior to your event. If the minimum spend is not reached on the night, any difference to be paid by you (The client) is payable on the night of your event. A minimum spend declaration would have previously been written up and signed.

Breakages & damages

(The Client) are responsible for the rooms, furnishings and equipment in the venue. A £500 breakage / damage deposit is payable 2 weeks prior to your event and any damage caused by you or a guest may result in expenses being deducted from this deposit. Any balance of this deposit will be refunded within 10 working days after date of the event.

Security

Our insurance does not cover the use of door staff, hired by ourselves. We do however recommend that door staff are hired to ensure exclusivity of the event. Security must be arranged by The Client and The Pump House takes no responsibility for any loss, damage or injury caused during the event. The Pump House has the right to refuse or exclude any guest whose behaviour is regarded as unreasonable, anti-social or unacceptable. We will make normal arrangements for our staff and premises, you The Client are responsible for the security and safety of you and your guests. The security firm you use must have public liability cover (of at least 2 million pounds, preferably 5 million pounds) themselves, we would need proof of this in writing prior to the event. We can recommend security firms if needed.

Hire charges

Depending on the size and nature of your event we may need to hire extra crockery, tables, linen etc. This will be at a minimal fee and can be discussed with your wedding planner.

Disabled access

Disabled access and toilet are available on the ground floor only

Car park

There is an onsite car park for up to 16 cars. Due to being dependant on the use of this for our customers we ask for **no** vehicles to be left over night.

Service charge

A service charge of 10% will be added to the total bill.

Bar



A full selection of draught beers, spirits, an extensive wine list and non-alcoholic and alcoholic cocktails are available. Last orders are at 11:45pm (we can apply for a later event licence at the cost of £150). A bar tab can be arranged and pre paid wine ordered if required.

Champagne

Champagne is available for arrival drinks, speeches, celebrations or receptions, tray serviced by waiters. We stock Louis Roederer, Veuve Cliquot, Larmandier Bernier, Maison Gardet, Bollinger and Prosecco sparkling wine.

Arrival drinks

We can serve Pimms, Hot Pimms, Mulled cider, Mulled wine, bubbly or a cocktail of your choice. Price on application for any special requests.

FOOD



Hog roasts / BBQ's

Price on application. Prices will include hire of the roaster, 1 large pig, enough to feed 120 people with salads, salsas, apple sauce, bread and trimmings.

We have the facilities to provide a barbecue for your event

Hog Roast – minimum of 100 people / BBQ – minimum of 50 people

Buffets

Ploughman's buffets

With a selection of West Country cheese, honey roast ham, homemade bread & chutney's, salad garnish

Starting from £7.50 per head

Hot buffets from £22-00 per head

Minimum catering number of 30 guests

A hot buffet can be used as the main meal of the day and will be served by a chef and floor staff upstairs in the restaurant, downstairs in the bar or outside on the decking area.

- Hereford and Limousine cross Braised Beef, Mustard mash potato, homemade bread and butter.
 - Mendip Lamb Tagine, rice, flatbread, mint yoghurt.
- Locally made real sausages (8 different flavours to choose from, all to eat the same flavour), mash potato, red onion gravy.
 - Seasonal Vegetable curry, rice, flatbread, chutney

Side dishes

Please choose four options...

Cauliflower cheese

Glazed carrots

Hot bean salad

Minted, buttered new potatoes

Salt roasted beetroot

Maris Piper hand cut chips

Tomato Pasta salad

Mozzerella, tomato and basil salad

Green leaf and herb salad

Desserts

Please choose one option...

Chocolate brownie tower

Sticky toffee pudding tower

Chocolate tart

Lemon tart

Spring/Summer Wedding menu Options

We ask that all members of the wedding party eat the same dish, please let us know in advance of any dietary requirement so we can cater accordingly.

* = Certain ingredients are only available for a short period of summer, alternatives can be discussed.

£32.50 3 courses

Starters

Pea + mint soup, crème fraiche, pea shoots

Chilled Gazpacho, wild marjoram mayonnaise crostini

Watermelon + feta salad, pumpkin pip praline

Spiced aubergine salad, mint yoghurt, flat bread

Pressed salmon, leek + jersey royal terrine, herb mayonnaise

Devon mussels, parsley, cider, cream

Coarse country pate, house chutney, grilled sourdough

Pork + rabbit rillettes, pickled cucumber, sourdough foccacia

Main courses

Mendip mozzarella + spinach rotolo, slow roasted tomato sauce

*English asparagus + fresh herb risotto, warm crostin goat's cheese **

*Local courgette + Exmoor blue cheese tart, buttered pink firs **

West Country fish stew, seared pollack, aioli, croutons

*Steamed Cornish cod, St George's mushrooms, cider, parsley, cream**

*Ballotine of organic salmon, new potatoes, asparagus, herb mayonnaise **

Whole Cornish mackerel, shaved fennel + preserved lemon salad

*Braised shoulder of new season lamb, minted broad beans, potato gratin **

Rolled belly of organic middle white pork, roast apples, buttered greens, mash

Braised Hereford beef, Savoy cabbage, mustard mash

Desserts

Summer fruit fool, all butter shortbread

Lemon tart, lime + mascarpone sorbet

Sticky toffee pudding, caramel sauce, clotted cream

Chocolate tart, raspberry sorbet

Profiteroles, chocolate sauce

Spotted dick & custard

*Eton mess of Cheddar strawberries **

Spring/Summer Wedding menu Options

£42.50 3 courses

Starters

Cauliflower cheese soup, parmesan crisp, white truffle oil

*Chilled asparagus soup **

*Clear essence of tomato, balsamic pearls, English asparagus **

Cucumber bavoir, pickled vegetables, wild horseradish

Provencale fish soup, rouille, gruyere, croutons

Seared Cornish scallops, pea + mint puree, Cumbrian air dried ham

Tuna carpaccio, shaved fennel + preserved lemon salad

Seared sardines, spiced aubergine salad, mint yoghurt

Salad of confit duck, blood orange, wild rocket, aged balsamic

Rabbit, apple + local black pudding terrine, pickled carrots, tarragon mayonnaise

Main courses

*Baked fresh ricotta, fricassee of Saint George's mushrooms + English asparagus **

English asparagus + fresh herb risotto, warm crostin goat's cheese, truffle oil

West Country fish stew, seared sea bass, aioli, croutons

Seared home smoked organic salmon, puy lentils, poached Parsonage Farm egg

Rump of Mendip lamb, sweet breads, carrot puree, potato gratin, rosemary jus

Roast loin of Gloucester Old Spot, roast apples, surf clams, truffled pork consommé

Roast breast of guinea fowl, truffle mash, broad beans, tarragon veloute

Rare roast rib of 35 day aged limousine beef, Yorkshire puddings, horseradish goose fat potatoes

Roast breast + braised leg of free range chicken, herb + potato pancake, tarragon + roasted garlic veloute

Desserts

Passion fruit tart, vanilla Chantilly, raspberry coulis

Soft meringue, summer fruit soup, raspberry sorbet

Dark chocolate delice, white chocolate sorbet, hibiscus syrup

Vanilla crème brulee, duo of strawberry + rhubarb compote

Tasting plate of chocolate

Selection of locally sourced British artisan cheese apple + date chutney

Winter Wedding A La Carte Menu

£32.50 per head

Starters

Homemade soups

Cauliflower cheese

Spiced turnip & orange,

Leek & potato

Cream of watercress

Served with fresh home baked bread

Terrine

Coarse country pate & red onion jam

Potted pork & pickled cornichon

Potted duck & earl grey prunes

Winter game & wild apple jelly

West Country shellfish, cider, parsley + cream

Home cured salmon, pickled cucumber, wild horseradish cream

Walnut & Barkham blue salad

River Exe mussel chowder

Main Courses

All dishes served with locally sourced seasonal vegetables & greens for each table

Beenleigh blue, spinach + walnut stuffed butternut squash

Radicchio farci of pearl barley + Parsonage farm egg, winter vegetable consommé

Roast chicken breast with truffled macaroni cheese + cream tarragon reduction

Roast leg of Mendip lamb, gratin potato + red wine jus

Roast loin of pork, Somerset apples + wholegrain mustard mash

Nailsea Limousin & Hereford cross beef, ox kidney & Butcombe ale pie, truffle mash

Desserts

Warm chocolate tart, rum & raisin ice cream

"Coffee & doughnuts" cappuccino brulee, sugared doughnuts

Sticky toffee pudding, clotted cream

Spotted dick, English egg custard

Pink grapefruit posset, fennel + honey sorbet



£1.00 per canapés

- Selection of home marinated olives
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- Sunblushed tomato + goats cheese tartlet, red onion marmalade
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- Ham hock terrine on crostini, piccalilli
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- Sweet & sour ratatouille, basil pesto tart
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- Montgomery cheddar + caramelised pineapple picks
~
- Duck liver parfait on melba toast, wild apple jelly
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- Chicken liver parfait on melba toast, onion jam
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- Smoked salmon crostini with pickled cucumber + crème fresh
~
- Smoked mackerel pate, horseradish, toasted rye bread
~
- Parmesan grissini
~
- Mini quiche Lorraine
~
- Olde York sheep's cheese + watermelon picks
~
- Shot glass of chilled cucumber + mint / Gazpacho / beetroot + horseradish soup
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- Pork rillettes, earl grey prunes
~
- Parma ham + melon picks
~
- Brie + grape picks



£1.50 per canapés

- Crayfish tail + mini smoked haddock + salmon fishcake brochette
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- Smoked salmon blini, horseradish + beetroot
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- Seared foie gras, blood orange jelly on toasted ginger bread
~
- Sun blushed tomato + mini Mozzarella ball, deep fried basil leaf picks
~
- Beef bresaola, pickled pear + aged parmesan
~
- Scallop ceviche on corn tortilla chip, served with guacamole + salsa
~
- Barrow Gurney black pudding with quails egg
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- Spoon of marinated red mullet + vegetable a la grecque
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- Spoon of clear tomato jelly + dressed crab
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- Wide selection of sushi available on request

We ask you to spend a minimum of £250.00 with a minimum of 50 of each canapés made from a selection of no more than 5 canapés.

Our price includes use of our equipment. Delivery within an 8 mile radius and a chef who will be present until canapés are ready to serve

We can provide waiting staff @ an additional £12.00 per hour.



